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# Institutional Feeding Managers Stewards-Chefs-Cooks

## ATTENTION PLEASE!

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### MAKING THE MOST OF MEATS IN INDUSTRIAL FEEDING

The industrial feeding manager, as well as the commercial restaurateur, is confronted with many problems resulting from an increased patronage and a decreased meat supply. Although the rationing of meats gives everyone a chance to buy his fair share of meat, it does not always provide for a choice of the most popular cuts in the quantities desired.

Frequently, it is necessary to use meat extenders and alternates.

With the hope of increasing your fund of practical recipes of this type, a new 29 page bulletin, "MAKING THE MOST OF MEATS IN INDUSTRIAL FEEDING", is now available to you without cost.

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